			Name de la constant	-25	dell's i	la e la l	_	16-116			
			Department	of Pu	iblic h	ironm	an	id Social Se Ital Health	ervices	1	
									Report Page _	1	f <u>5</u>
Food Establish								Report Fage_	0		
Regular	TON TIPE	GRADE	NSPECTION D	12	les.	CILI	21	MENT NAME	NA CHAIA		
Follow-up					T DE	RMITH	51	VIAI	VA SULLIVI		
	_	10.11-12.00				4	1 .	- 1 1	UMI BAROCILC.		
Complaint	_					MITE			111110103 /		
	Investigation SANITARY PERMIT NO. LC					CATION	4	Address)	OCK 1-2 TRAUT 11	20	
Other:		1	UPCLUVUTI		#	1760 V	Ν-		t CORPS DRIVE, LEDE	10	
ESTAE	LISHME	NT TYPE	AREA TEL	EPHON	10			actor/Intervent		KCAT	EGORY
2121	STA	NV	105	5+8	2-INO	. of Rep	eat	t Risk Factor/II	ntervention Violations	2	
	FOO	DBORNE	<b>ILLNESS RISK</b>	FAC	OR	AND	) [	PUBLIC	<b>IEALTH INTERVENTIONS</b>	like.	
		Circle designa	ated compliance (IN, OUT, N	O, N/A)	for each	numbered	Ite	m. Mark "X" in	appropriate box for COS and/or R.		
IN = In compl	iance OU	T = Not in complia	nce N/O = Not observed N	A = Not	applicabl	e COS =	GC	orrected on-site (	during inspection R = Repeat violation PTS	= Demer	rit points
Compliance	Status			cos	R PT	S Co	wb	oliance Status		COS	R PT
-			ervision			100	_	₽q.	tentially Hazardous Food (TCS Food)		
1 NOUT		knowledge, and p	present, demonstrates		6				Proper cooking time and temperatures		6
		The second secon	ree Health	$\perp$		17	-	N OUT NA (NO	Proper reheating procedures for hot holding Proper cooling time and temperatures		6
2 (IN) OUT			reness; policy present	1 1	1 6	10	H	N AM THO M	Proper hot holding temperatures		6
3 (TR) OUT	-		orting, restriction & exclusion	+	6			N OUT WA	Proper cold holding temperatures		6
			enic Practices	1 1					Proper date marking and disposition		6
4 In our	N/A N/O		ting, drinking, beteinut, or	T		7 -	4	0			
4 100 001	N/A N/U	tobacco use	10.00		6	1			Consumer Advisory		
5 NO OUT	N/A N/O	No discharge from	eyes, nose, and mouth		6		T	<u>A</u>	2		
_			amination by Hands			22	) In	N OUT NA	Consumer Advisory provided for raw or undercooked foods		6
6 IN OUT	N/A N/O	Hands clean and p			6	] L	⊥	$\overline{}$			2.1
7 IN OUT	N/A N/O		tact with ready-to-eat foods o		6	915			Highly Susceptible Populations		
~			e method properly followed shing facilities supplied &	+	-	23	IN	N OUT N/A	Pasteurized foods used; prohibited foods not		6
8 NO OUT		accessible	sing ischies suppreu o		6		-	$\overline{}$	Chemical		
10.02			ed Source				T		T		
9 (IN' DUT	420		n approved source	Т	1 6	24	III	N OUT (N/A)	Food additives: approved and property used		6
10 IN OUT	N/A (N/O	Food received at p		1 1	6	1	木	T	Toxic substances properly identified, stored,		_
11 IN OUT	$\overline{}$	Food in good cond	lition, safe, and unadulterated		6	7   25	Aw	OUT	used		6
12 IN OUT	N/A N/O	Required records :	available: shellstock tags,		6	650		Cor	formance with Approved Procedures	P	
12   11 001		parasite destructio			1 0	26	T	AWTUO N	Compliance with variance, specialized	- 14	6
42 (4)	A F CA		m Contamination			1 120	1		process, and HACCP plan		10
13 (IN DUT	N/A	Food separated ar	no protected nces; cleaned & sanitized	-	6		Γ	Risk factors ar	e improper practices or procedures identified a	the mos	st
	TWA		of returned, previously			prevalent contributing factors of foodborne illness or injury. Public H					
15 (IN) OUT			ned, and unsafe food	1	6		L	Interventions ar	e control measures to prevent foodborne illness	or injury	y
			GO	OD R	ETA	L PR	Aί	CTICES			
- ///XI-5-/2011 -		Good Retail Practic	ces are preventative measure	s to cont	trol the in	troduction	of	pathogens, cher	nicals, and physical objects into foods.		-
Mark "X"	in box. If n	umbered item is no	t in compliance and/or if CO:		R CO				inspection R =Repeat violation PTS =Dec		
Compliance	Status	0-6-5		cos	R PT	Con	npl	liance Status		COS	R PTS
27 Pa	etourized e	ogs used where re	1 and Water	-	11	40	_	The same same	Proper Use of Utensils		- 1 4
				-	_	-	+		sits: properly stored uipment and linens; properly stored, dried.		1
28 W	ater and ic	from approved so	ource		2	41		handled	cupinent and intens. property stored, uned,		1
29 Va	riance obta	ined for specialize	d processing methods		1	42	T	Single-use/	single-service articles: properly stored, used		1
6			rature Control		Maria .	43	T	Gloves use			1
			dequate equipment for	T	$T_1$				Utensils, Equipment and Vending		
ten	nperature o		.45.47-			44	N		onfood-contact surfaces cleanable, property		1
		perty cooked for h			1	- I	1		onstructed, and used		
32 Ap	proved tha	wing methods used	d		1	45		strips	ng facilities: installed, maintained, used, test	307 APS (1955)	1
33 Th	ermometer	provided and accu	ırate		1	46	t		ntact surfaces clean		1
1000000	- 0	Food Ide	ntification	-	_				Physical Facilities	_	2000
34 Fo		labeled; original c			1	47	T	Hot & cold v	vater available, adequate pressure		2
	P	revention of Fo	od Contamination		as Ayesein	48			stalled; proper backflow devices		2
		its, and animals no		3	2	49	L	Sewage and	wastewater properly disposed		2
200	Contamination prevented during food peparation, storage &			1	50		Toilet faciliti	es: properly constructed, supplied, & cleaned		2	
OIS	Personal cleanliness			-		51	+				
38 Wiping cloths; properly used and stored			×	1	52	+		ruse property disposed; facilities maintained		2	
39 Washing fruits and vegetables			1	1 1	52	1		ilities installed, maintained, and clean entilation and lighting; designated areas use		1 1	
I have read and understand the above violation(s), and					1 33	1	Indedoate Vi	Documents and Placards		11	
			measures that shall be	, ,		54	Т	Sanitary Par	mit, Health Certificates valid and posted		12
Person in Charg	e (Print a	nd Sign)	2.1			1 101	-		Ana.		
Christ	Christopher John Quito L. Wha Lucar								3/7/18	00	
DEH Inspector (Print and Sign) T. SHIMAL BOT D. MIVABLE BOT						11 =	Follow-up (Circle one): YES) NO Follow-up Rate				
	08.27.15	S Leur T	The state of the s		- Mh	-Ht.				11/14	
Hov: C	ru.4/.75	/	White:	DPH8S/D	JEH Y	HOW: Food	ı Es	stablishment	123,137,045		
		/									

	Departme	ent of Public Hea Division of Enviro	Ith and Social Services nmental Health		2
		stablishmen	Inspection Report		_of_5
SUB	HMENT NAME VARINA GIAM	# 18	10N (Address) BUCK 1-2	TRACT OIL	
03	SPECTION DATE SANITARY PERMIT		THOLDER EW HEAVIH ADM	PRHESTS FOOD	THE
	TEN		BSERVATIONS		
1751176	Item/Location	Temperature (° F)	Item/Location	Tempe	erature (° F)
CHIWA	TAWARMER	142	,		
MEMP	MINARMER	167			
KINK/	WARNER	130			
CUTTO	ANTER PER UNLUR	ヒング			
CUTTE	Truce /PREP UNIVERZ	45			
LARM	CPOPEST HAM SPANDING CHILDS	37. 30.5			
714.14	7 THE FILLS	28			
ITEM NO.			PRRECTIVE ACTIONS		CORRECT BY DATE
Violation	s cited in this report must be correc	ted within the tin 406.11 of the Gua		stated in Sections 8-4	05.11 and
	A REWILL INSPECTION WI	1		PHIDMAL	
	HO WMP, IAINT # 17001	7	PING A CUSTOMER		
		SALAD VAN		DEMINING	
		STORY KIN	ZWICKI-		
	PREMON INSPUTION O	N 4/2/2013	5-8/A		
			1		
	THE FOLLOWING VIOLAT	70WS WERE	OBSERVED:		
111	DICONDEA OLD THEOLOGIC	CILO AT CLUS	2116 22020 011	PROPERTY.	11/2/1
14	DISCOUPATION THRONG	otioni Cuti	ING BUARD ON	TREP GHILLER	417/18
	IN HE PEUNI SERVICE	CALL CAM	VI BY TOPENT	0612168121	
	TALL PUID MATTER SUF	MADON ST	HUGE PREEDE	DRUDLOPATION	
	I PREVENT CUNTRIVILL	AKILON OF	(104)		
2()	FOREMONILY HOTAROD	1 ton ( PU	E) SIGH AC ROD	DV-10-EXT	0
	(RIE) FIMIL AND	DAMANEC	HOD MODIE L	1ºE	003
	ALL FILE SHALL BE	I'OLD MAI C	At LIPER	HDW TD	
	PREVENT RAPID LPD	NOT DE D	AMERIA.	ACCOUNT TO	
	I THE BLOW	0111 01 17	TURNIT		
		<u>.</u>			
Based on the	inspection today, the items listed above identify viol a suspension of the Sanitary Permit or downgrade.	ations which shall be con	rected by the date specified by the De	partment. Failure to comply m	ay result in
submitted to t	he Director within the period of time established in turge (Print and Sign)	he notice for corrections		Date:	ng must be
Christ	sopher John Qvito Z. Bolo	Luias		3/7/1	8
DEH Inspecto	r (Print and Sign)  U EPHO D. MIRH	EU totott		Date: 3/7/	18
Rev	: 08.27.15 White	: DPHSS/DEH Yellow	: Food Establishment		
	/				

	Department of Public Health and Social Services Division of Environmental Health	0				
	Food Establishment Inspection Report Page	3 of 2				
ESTABLISH	MENT NAME ( LOCATION (Address) LOCATION (Address)					
INS	PECTION DATE SANITARY PERMIT NO.   PERMIT HOLDER					
03	DT, 20 Y 17 DD 390 MITE (0 HE MAT FORD), LIC	ACCRECA				
ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE				
Violation	s cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-46 8-496.11 of the Guam Food Code.	05.11 and				
38.	WIPING CLOTHS NOT STORED IN SANITIZING SOLUTION	COS				
- 0	BETWEEN USES.					
	WIDNG ( WAK SHALL BY STORED IN SAVITIZING - DULINOW					
	DOWNER EACH USE TO PRETENT THE SPREAD OF BACATRA.					
ШІ	CUITING BOARD ON PREP CHILLER HAS DEEP CUT MAPICS AND	uhli				
17	IS NOT EASILY CLEANABLE.	11111				
	ALL POND WITHIT SUPPRITE SHALL BE EASILY CLEANABLE					
	AND IN GOOD REPAIR TO ENSUPE THOPONGH CLEANING					
	Disciple A Honor Disciple					
	PLACKED A #00931 WAS REMOVED.					
	PLACARD A # 02621 WAS ISSUED.					
	THE ISSUE	345				
	PHM ( WERE TRUEN.					
	PIC BRIEFED ON ABOVE.					
		13,500				
Based on the	nspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply many	ov regarde In				
the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.						
Person in Char	me (Print and Sign)	8				
DEH Inspector	Stopper John Quito C. Offo Zells  (Print and Sign)  MCU BY HOT BB DWHUNDU EXHOTT  Date: 3/7/18	>				